

- Do not conduct cleaning activities outdoors where wastes can flow into storm drains.
- Keep grease dumpsters and storage containers away from storm drains. The farther away they are, the more time there will be to clean up a spill or leak before it reaches the sewer system.
- Use absorbent pads to catch FOG that may leak into the catch basins. If grease dumpsters or containers are within 20 feet of the catch basin, or if you see signs of FOG near the basin, line the basin with an absorbent cloth or pad. **DO NOT USE KITTY LITTER TO ABSORB GREASE OR OIL BECAUSE IT CAN BE WASHED INTO THE SEWER SYSTEM.**
- Keep kitchen exhaust filters clean. Grease and oil escaping through the exhaust system can accumulate on the roof and be washed into storm sewers. Establish a routine schedule and a recordkeeping system for cleaning exhaust filters. Make sure wastewater from washing is routed into the grease trap, where FOG can be collected before it reaches the sewer system.

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PROGRESS
THROUGH GROWTH,
PROTECTING YOUR
ENVIRONMENT

FATS
OILS &
GREASE



Why should we control fats, oil and grease?

Fats, oils, and grease (FOG) are clogging the sewer lines in Frankfort and Franklin County. In the following analogy, wastewater systems are compared to the human body. Wastewater flows through the pipes (arteries), is pumped at pump stations (heart) and is cleaned by the wastewater plant (kidneys). FOG clogs the pipes in the sewer system just like cholesterol clogs arteries, making the pumps work harder and causing them to fail, just like having a heart attack. FOG can cause backups in your sewer lines that can send sewage into your restaurant or business. Some problems associated with sewer backups are: rancid odors, expensive cleanup, repair and replacement of water damaged property,



potential contact with microorganisms that can cause illness, and higher operating costs.

We at FSD would like to help you prevent sewer backups at your facility. Here are some suggestions:

- Post "No Grease" signs above the sinks and in front of the dishwashers. Frequent reminders can help educate employees about the importance of keeping FOG out of sinks and drains.
- Dry wipe pots, pans and dishes. Remove as much oil and grease as possible off the cookware before it is washed. Put grease in the trash for disposal.
- Recycle waste cooking oil and other food waste when possible.
- Use lower water temperatures. Water over 140 degrees dissolves grease, sending it down the drain in wastewater. When it cools, grease congeals either in your pipes or in the public sewer system.
- Use a three-sink dishwashing system. This allows for individual sinks for washing, rinsing and sanitizing with 50-100 ppm bleach solution. Water temperature below 140 degrees can then be used, which would lower your water heating cost, and better control the amount of FOG and food waste you wash down the drain.
- Install and properly maintain grease traps and interceptors. State and local laws require restaurants to install and maintain grease traps, interceptors or both, depending on the size and type of business or food service.
- Cover any outdoor grease and oil storage containers. Open containers can collect rainwater and overflow, sending grease and oil into the storm-water system and polluting rivers and streams.